

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Quick Mart Menasha	Business Address 1515 Appleton Rd	County Winnebago	ID # 22-24007
Legal Licensee Quick Mart of Menasha Inc.	Mailing Address (Licensee) 1427 Stadler Ct, Menasha	Telephone # (920) 722-1782	
Date of inspection 8/29/12	Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Type of Establishment <input type="checkbox"/> Restaurant <input checked="" type="checkbox"/> Retail	Is operator Certified <input type="checkbox"/> yes <input type="checkbox"/> no <input checked="" type="checkbox"/> pending <input type="checkbox"/> N/A
Inspection Type <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit		Action Taken <input checked="" type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other	
Person in Charge Required Immediately		CFM # and expiration CFM # expiration date	

FOODBORNE ILLNESS RISK FACTORS	
Circle designated compliance status for each item IN -in compliance OUT – out of compliance N/O – not observed N/A – not applicable	Mark an X in appropriate box for COS and/or R COS – corrected on site during inspection R - repeat violation

COMPLIANCE STATUS			COS	R
DEMONSTRATION OF KNOWLEDGE				
1A	OUT	Certified food manager, duties	<input type="checkbox"/>	<input type="checkbox"/>
1B	OUT	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH				
2	IN	Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
GOOD HYGENIC PRATICES				
4	IN	Proper eating, tasting, drinking	<input type="checkbox"/>	<input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION FROM HANDS				
6	IN	Hands cleaned and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
7	IN	No bare hand contact or using approved plan	<input type="checkbox"/>	<input type="checkbox"/>
8	OUT	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
APPROVED SOURCE				
9	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
10	IN	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
PROTECTION FROM CONTAMINATION				
13	IN	Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>

COMPLIANCE STATUS			COS	R
POTENTIALLY HAZARDOUS FOOD TEMPERATURE				
16	NA	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
17	OUT	Proper re-heating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
18	IN	Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
19	NO	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
20	OUT	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
21	OUT	Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
22	NA	Time as a public health control; procedures and record	<input type="checkbox"/>	<input type="checkbox"/>
CONSUMER ADVISORY				
23	NA	Consumer advisory supplied	<input type="checkbox"/>	<input type="checkbox"/>
HIGHLY SUSEPTABLE POPULATIONS				
24	NA	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
CHEMICAL				
25	NA	Food additives approved and properly use	<input type="checkbox"/>	<input type="checkbox"/>
26	OUT	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
CONFORMANCE WITH APPROVED PROCEDURES				
27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

Risk Factors: are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.

GOOD RETAIL PRACTICES									
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food. Mark an X in box if item is not in compliance. Mark an X in appropriate box for COS/R. COS – corrected on site during inspection R - repeat violation									
SAFE FOOD AND WATER			COS	R	PROPER USE OF UTENSILS				
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41	OUT	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42	IN	Utensils equipment and linen properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
30	NA	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Single-use and Single service articles properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
FOOD TEMPERATURE CONTROL					44	IN	Gloves properly used	<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Proper cooling methods used; adequate equip. for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	UTENSILS AND EQUIPMENT				
32	NA	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45	IN	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>
33	IN	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	46	IN	Warewash facilities; installed, maintained, and used	<input type="checkbox"/>	<input type="checkbox"/>
34	OUT	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	47	IN	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
FOOD PROTECTION					PHYSICAL FACILITIES				
35	IN	Food properly labeled original container	<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Hot and cold water available, under pressure	<input type="checkbox"/>	<input type="checkbox"/>
36	IN	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	49	IN	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37	IN	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>
39	IN	Wiping cloths; properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	52	IN	Garbage and refuse, properly disposed facilities and maintained	<input type="checkbox"/>	<input type="checkbox"/>
40	NA	Plant food cooking for hot hold Washing all fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	53	IN	Physical facilities installed maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	54	IN	Adequate ventilation and lighting, designed and used.	<input type="checkbox"/>	<input type="checkbox"/>

Menu Review: Review Conducted ☒ yes ☐ no - New menu items ☐ Yes ☒ No New items

New processes: Does new process require variance ☐yes ☐ no
What interim step was taken pending variance

Addition to Consumer Advisory ☐ yes ☐ no New menu item which requires consumer advisory

Concerns / Corrections Suggested: Monitor all refrigeration units

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
deli display	57-61°F	walk in cooler	39°F	hot hold	115°F
--	°F	--	°F	--	°F
Cook --	°F	Cook --	°F	Cook --	°F
WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
	manual sanitize	<input type="checkbox"/> yes <input type="checkbox"/> No	--ppm / °F rinse	<input type="checkbox"/> Yes <input type="checkbox"/> No	chlorine

CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
9	16	18	13	3	1A
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation cited, use above table and record CDC Risk Code Factor abbreviation (such as “US” or “IH”), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

Record CDC risk code abbreviation, violation # from 1st page, violation description, Food Code reference, corrective action, and score.

CDC Code	Violation number	Description of violation, WFC Reference Number including code reference text / Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
-	1A	Confirmation requested regarding Certified Food Manager in January. WISCONSIN FOOD CODE REFERENCE CORRECTIVE ACTION Confirmation of a certified food manager is required immediately.	--
-	1B	There is an overall lack of active managerial controls over food operation given the number of out of control risk factor violations. WISCONSIN FOOD CODE REFERENCE Knowledge 2-102.11 Demonstration. Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD ANALYSIS CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no risk factor violations during the	COS

		<p>current inspection;</p> <p>(B) By being a current certified FOOD manager who has shown proficiency by meeting requirements for Food Manager Certification specified in Chapter 12, or</p> <p>Note FOOD ESTABLISHMENTS meeting the applicability requirements specified in 12–101.11 are required to employ at least one person who is a Certified Food Manager as required in s. 254.71(1), Stats.</p> <p>CORRECTIVE ACTION A certified food manager and active managerial controls must be immediately put in place.</p>	
PH	8	<p>The designated hand wash sink was inaccessible at the time of this inspection due to storage and items stacked in front. Items were also noted being stored in the hand wash sink.</p> <p>WISCONSIN FOOD CODE REFERENCE 5-205.11 Using a Handsink.</p> <p>(A) A handsink shall be maintained so that it is accessible at all times for FOOD EMPLOYEES use.</p> <p>(B) A handsink may not be used for purposes other than handwashing except as specified in 2-301.15.</p> <p>(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.</p> <p>CORRECTIVE ACTION Designated hand sink must be kept accessible at all times and used only for employee hand washing.</p>	COS
IC	17	<p>Hot dogs on the roller unit were noted at 115F which was 1.5 hours after being placed on the unit. Food employee was not aware of any of the requirements related to reheating foods for hot holding. .</p> <p>WISCONSIN FOOD CODE REFERENCE 3-403.11 Reheating for Hot Holding.C</p> <p>(A) Except as specified under (B) and (C) and in ¶ (E) of this section, POTENTIALLY HAZARDOUS FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74oC (165oF) for 15 seconds.</p> <p>(B) Except as specified under ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74oC (165oF) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.</p> <p>(C) READY-TO-EAT FOOD taken from a commercially PROCESSED, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57.2oC (135oF) for hot holding.</p>	COS

		<p>(D) Reheating for hot holding shall be done rapidly and the time the FOOD is between the temperature specified under ¶ 3-501.16(A)(2) and 74oC (165oF) may not exceed 2 hours.</p> <p>(E) Remaining unsliced portions of roasts of beef that are cooked as specified under ¶ 3-401.11(B) may be reheated for hot holding using the minimum time and temperature conditions specified under ¶ 3-401.11(B).</p> <p>CORRECTIVE ACTION Reheating must be done per the above requirements. All reheating must be done rapidly within 2 hrs. Intervention was to have unit turned up to facilitate reheating process to 165F assuming product came from opened package. Food employee was unaware of whether the package was open prior to hot dogs being placed on the roller.</p> <p>Open containers of hot dogs must be reheated to 165F within 2 hrs.</p>	
IH	20	<p>Sandwich display contained foods which had measured internal temperatures of 57-61F. Multiple items were checked on all levels. Internal unit thermometer showed 58F .</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.16 Potentially Hazardous Food, Hot and Cold Holding.C</p> <p>(A) Except during PREPARATION, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified in ¶ (B) & (C) of this section, POTENTIALLY HAZARDOUS FOOD shall be maintained:</p> <p>(1) At 57.2oC (135oF) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11(B) or reheated as specified in ¶ 3-403.11(E) may be held at a temperature of 54oC (130oF); or</p> <p>(2) At 5oC (41oF) or less.</p> <p>CORRECTIVE ACTION All potentially hazardous foods must be maintained at or below 41F. All potentially hazardous food items were ordered off sale and placed on hold order due to temperature abuse. Operator was unable to provide any recent temperature checks for this refrigeration unit.</p>	COS
-	21	<p>Open hot dog packages were noted in the walk in cooler without date marking. .</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.C</p> <p>(A) Except as specified in ¶¶ (D), (E) and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combination of 5oC (41oF) or less for a maximum of 7 days. The day of PREPARATION shall be counted as Day 1.</p> <p>Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.</p>	immediate

		<p>(B) Except as specified in ¶¶ (D), (E), (G) and (H) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combinations specified in ¶ (A); and</p> <p>(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and</p> <p>CORRECTIVE ACTION Hot dogs packages must be date marked once opened if maintained in refrigeration for more than 24 hours after opening. Hot dogs must then either be used or disposed of within 7 days.</p>	
-	26	<p>A gas container was noted in the same room as food and food containers were stored. WISCONSIN FOOD CODE REFERENCE 7-202.11 Restriction.C</p> <p>(A) Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT.S</p> <p>(B) ¶ (A) of this section does not apply to PACKAGED POISONOUS OR TOXIC MATERIALS that are for retail sale. CORRECTIVE ACTION Fuel container must be immediately removed from the back room used for ware washing, food and food container storage.</p>	immediate

Use this section for Good Retail Practice (**GRP**) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
34	<p>There was no food thermometer available for use at the time of this inspection. WISCONSIN FOOD CODE REFERENCE 4-203.11 Temperature Measuring Devices, Food.</p> <p>(A) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to □ 1oC in the intended range of use.</p> <p>(B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to □ 2oF in the intended range of use.</p> <p>4-302.12 Food Temperature Measuring Devices.</p> <p>(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3.</p>	immediately obtain

	<p>(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets.</p> <p>CORRECTIVE ACTION</p> <p>An appropriate food thermometer must be obtained immediately to monitor food temperatures. Hot holding, reheating cannot be monitored without the use of a food thermometer.</p>	
41	<p>Non-food items were noted in the compartment used for holding the in use hot dog tongs.</p> <p>WISCONSIN FOOD CODE REFERENCE</p> <p>3-304.12 In-Use Utensils, Between-Use Storage.</p> <p>During pauses in FOOD PREPARATION or dispensing, FOOD PREPARATION and dispensing UTENSILS shall be stored</p> <p>(C) On a clean portion of the FOOD PREPARATION table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD PREPARATION table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;</p> <p>CORRECTIVE ACTION</p> <p>All non food equipment items were ordered removed and the surface cleaned and sanitized. Food employee also reminded that tongs need to be changed or properly washed and sanitized every 4 hours.</p> <p>Food employee was unaware of the time requirement</p>	
	<p>WISCONSIN FOOD CODE REFERENCE</p> <p>CORRECTIVE ACTION</p>	
	<p>WISCONSIN FOOD CODE REFERENCE</p> <p>CORRECTIVE ACTION</p>	
	<p>WISCONSIN FOOD CODE REFERENCE</p> <p>CORRECTIVE ACTION</p>	

Long term controls in place

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Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inspection fees are set based on the complexity of the establishment as follows:

- ***Complex restaurants \$250.00***
- ***Moderate restaurants \$200.00***
- ***Simple restaurants \$150.00***
- ***Retail >1 M \$300.00***

- **Retail 25K-1M** **\$250.00**
- **Retail remaining** **\$200.00**

Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:

- **Temporary revocation of license**
- **License will not be renewed pending payment**
- **Enforcement conference with licensee or licensee representative which would require signed compliance agreement.**

Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.

The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.

Inspection Narrative and information on non-violation observations and/or suggestions:

Refrigeration temperatures must be monitored daily. Temperature issues related to the sandwich cooler were cited on previous inspections. A risk control plan will be required for monitoring of hot and cold food temperatures.

Reinspection and additional training of food employees is required.

I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply could result in legal action including loss of license.

PIC signature or authorized employee	Date	Sanitarian Signature Todd Drew, R.S.	Date

Food Safety Fact Sheets Attached:

<input type="checkbox"/> Employee Health	<input type="checkbox"/> Employee Reporting Agreement	<input type="checkbox"/> Personal Hygiene	<input type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input type="checkbox"/> Cooling Procedures	<input type="checkbox"/> Thawing Procedures	<input type="checkbox"/> Active Managerial Control	<input type="checkbox"/> Certified Food Manager
<input type="checkbox"/> Consumer Advisory	<input type="checkbox"/> HACCP	<input type="checkbox"/> HACCP Hazard Analysis	<input type="checkbox"/> Serving Safe Food
<input type="checkbox"/> Pre-Inspection	<input type="checkbox"/> Time as a Health Control	<input type="checkbox"/> Allergens	<input type="checkbox"/> Thermometer Calibration
<input type="checkbox"/> Catering	<input type="checkbox"/> Cooking Temperatures	<input type="checkbox"/> Microwave Cooking	<input type="checkbox"/> Interpreting the Inspection Report
<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	<input type="checkbox"/> Chemical / Physical Contamination
<input type="checkbox"/> Common Foodborne Illnesses	<input type="checkbox"/> Outdoor Events	<input type="checkbox"/> Serving Safe Food	<input type="checkbox"/> Effective Sanitizing
<input type="checkbox"/> Organizing Coolers	<input type="checkbox"/> Date Marking		

